

News Release

Maryland Firm Recalls Broccoli Salad Kits For Possible Listeria Contamination

Class I Recall 062-2013
Health Risk: High Oct 25, 2013
[En Español](#)

Congressional and Public Affairs
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WASHINGTON, Oct. 25, 2013 - Taylor Farms, a Jessup, Md. establishment, is recalling approximately 5,084 pounds of broccoli salad kit products. The kits contain salad dressing in packets that are the subject of a [Food and Drug Administration \(FDA\) recall](#) due to concerns about possible *Listeria monocytogenes* contamination, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The salad kits were shipped to distributors and retail locations (delis) for consumer purchase in Connecticut, Delaware, Maryland, Massachusetts, New Jersey, New York and Vermont. The following products are subject to recall:

- 6.06-lb. boxes labeled "TAYLOR FARMS BROCCOLI CRUNCH WITH BACON AND DRESSING " with the case code 310151, produced on Oct. 21 and Oct. 22, 2013.
- 12.13-lb. boxes labeled "TAYLOR FARMS BROCCOLI CRUNCH WITH BACON AND DRESSING " with the case code 310153, produced Oct. 21 through Oct. 23, 2013.

Case labels bear the establishment number "EST. 34522" inside the USDA mark of inspection. Retail consumers and the general public will not typically see the boxes and labels, because the product is typically unboxed by retailers (such as deli counters and restaurants) and the kit used to make salads for retail sale. The boxes and labels would be more likely to be seen by distributors and retailers.

Taylor Farms informed FSIS that salad dressing subject to an FDA recall was contained in the salad kits produced on the dates listed above. FSIS, FDA and the company have received no reports of illnesses associated with consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media with questions regarding the recall can contact Garth Borman of Taylor Farms, at 209-830-3103. Consumers with questions regarding the recall can contact Taylor Farms Customer Service at 866-508-7048.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

PREPARING PRODUCT FOR SAFE CONSUMPTION
USDA Meat and Poultry Hotline 1-888-MPHOTLINE
or visit www.fsis.usda.gov

Wash hands with warm, soapy water before and after handling raw meat and poultry for at least 20 seconds.

Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills. Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.

Do not eat refrigerated pate, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that do not need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.

Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.

Do not eat salads made in the store, such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.

Do not eat soft cheeses, such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela, unless it is labeled as made with pasteurized milk.

Use precooked or ready-to-eat food as soon as you can. L. monocytogenes can grow in the refrigerator. The refrigerator should be 40° F or cooler and the freezer 0° F or colder Use an appliance thermometer to check the temperature of your refrigerator.

USDA Recall Classifications

Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.